

R E M A R K S

The present RCE Amendment incorporates the recitations of original claim 4 into independent claim 11.

In the Examiner's Answer that was mailed on April 30, 2002, the

Examiner alleges in lines 1-2 on page 4 that "The fatty acids claimed in claim 4
are naturally present in soybean oil". However, Applicants maintain that the
fatty acids in question are those of the meat products of the present invention.
Conc't *unlike* *any* *other* *Compound* *is* *present* *in* *soybean* *oil* *as* *found* *in* *the* *Meat* *products* *—* *Conc't* *as* *apply* *to* *the* *Compound*.

See the specification, page 6, lines 18-23 and page 13, lines 4-8. It is respectfully submitted that the invention to which the present claims are directed are patentable over the prior art of record.

Should there be any questions concerning this application, the Examiner is invited to contact Mr. Richard J. Gallagher, Registration No. 28,781 at (703) 205-8000 in the Washington, D.C. area.

If necessary, the Commissioner is hereby authorized in this, concurrent, and future replies, to charge payment or credit any overpayment to Deposit

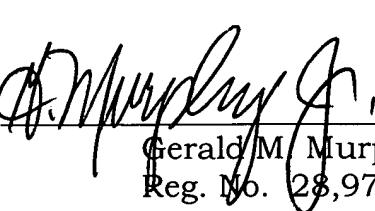
Application No. 08/952,475

Account No. 02-2448 for any additional fees required under 37 C.F.R. §§1.16 or 1.17; particularly, extension of time fees.

Respectfully submitted,

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Enclosure: Marked Up Version of Claims Showing Amendments

Marked up copy showing claim amendments:

Claim 4 has been canceled.

11. (twice amended) A meat product containing as lipids approximately the same content of vegetable oil and animal fat, said meat product comprising:

(a) a fat content of less than half of that present in conventional meat products, and

(b) 8 to 10g of soy protein isolate per 100g of meat product,

said lipids having a fatty composition comprising:

0.5-1.5% myristic acid; 0-0.2% myristoleic acid; 0% pentadecanoic acid;
13.0-22.0% palmitic acid; 1.5-2.5% palmitoleic acid; 0-0.3% heptadecanoic acid;
0-0.3% heptadecenoic acid; 5.0-9.0% stearic acid; 24.0-60.0% oleic acid;
9.0-45.0% linoleic acid; 0.2-6.0% linolenic acid; 0.1-1.0% arachidic acid; 0.2-1.0% icosenoic acid; and 0-0.2% arachidonic acid,

wherein the meat product possesses a plasma-cholesterol-suppressing property.

7. (twice amended) The meat product claimed in any one of claims 3[
4,] and 11, wherein the meat product is selected from the group consisting of pork sausage, Wiener sausage, Frankfurt sausage, Bologna sausage, loaves,

hams, bacon, corned beef, hamburger steak, meat balls, Gyoza and Shumai meats, fresh sausages, bratwursts, ground meat, and seasoned meat.